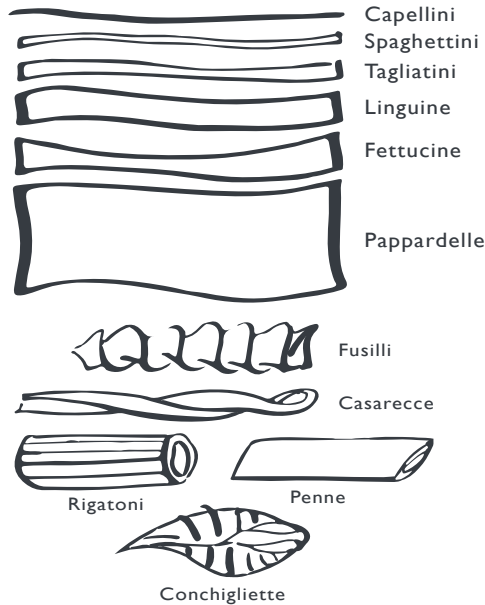


ROLLED PASTA & SHAPES



All of our extruded pastas are vegan, made with semolina and available in any flavor except black pepper

- Egg
- Spinach
- Herb
- Garlic
- Roasted Sweet Red Pepper
- Red Chili Pepper
- Black Pepper (rolled only)
- Lemon
- Basil
- Pumpkin (seasonal)
- Saffron
- Squid Ink (black pasta)
- Whole Grain (CG)*
- Buckwheat
- Tricolor

*Community Grains Hard Amber Durum Flour

GLUTEN FREE OPTIONS

- Fettucine
- (Egg, Spinach, or Sweet Red Pepper)
- Rigatoni

PASTA COOKING TIMES

For a pound of pasta, bring 3 quarts of water to a rolling boil. Add salt (optional). Add pasta and stir once. For ravioli, reduce heat to a simmer. Times are approximate.

| | |
|-----------------------------------|-----------|
| Capellini/Spaghettini | 30–35 sec |
| Tagliatini / Linguine / Fettucine | 50–60 sec |
| Pappardelle | 60–90 sec |
| Gnocchi | 30–40 sec |
| Penne / Fusilli / Shells | 3–5 min |
| Ravioli / Tortellini | 4–6 min |
| “Classic” Spaghetti | 5–7 min |
| Rigatoni | 6–8 min |
| Tortelloni | 7–9 min |

PACKAGING & STORAGE

Kept airtight and refrigerated, pasta has a shelf life of 5–7 days.

Rolled pasta – 5 and 10 pound increments wrapped in plastic and stored in sturdy cardboard boxes.

Filled pasta – 5 and 10 pound increments layered carefully for protection in sturdy cardboard boxes.

CUSTOM / SPECIAL ORDERS

- Eggless and custom flavors can be created.
- Your own filling in ravioli or tortelloni – \$3.75/lb
- Certain discontinued ravioli flavors are available in full batches (20–30 lbs) with 48 hour lead time. Call for quote.

ORDER DESK: (510) 547-1423

Place orders by noon for next day delivery.

| | |
|-----------------|------------|
| Monday – Friday | 8 am–12 pm |
| Sunday | 8 am–12 pm |

DELIVERY SCHEDULE

We do not deliver on Sundays.

- San Francisco & East Bay – Daily (except Sunday)
- Marin – Monday, Wednesday, Friday & Saturday
- Peninsula & South Bay – Tuesday, Thursday & Saturday
- Contra Costa County – Monday, Wednesday & Friday
- Napa / Sonoma – Wednesday

Note: Please return boxes to driver for recycling.

Terms & Conditions of Sale

All orders are on a COD basis until credit application is approved. Terms are net 10 days. For questions regarding payment, please call our accounting office at (510) 250-6000.



WHOLESALE PASTAS & SAUCES

Our pasta, fillings and sauces are made daily in our Bay Area kitchen with the freshest ingredients. We believe that blending local ingredients with time-tested recipes results in a product that honors the Italian food traditions of freshness

ORDER DESK (510) 547-1423

Fax: (510) 547-2500

Email: pastashop@mhfoods.com

Visit pastashopwholesale.com for more information

The Pasta Shop | Production & Wholesale Dept.
6050 Lowell Street, Oakland, CA 94608

FRESH RAVIOLI

Artichoke & Sundried Tomato in Spinach Pasta (oval)
Artichokes, sundried tomatoes, ricotta, Parmesan, oregano, salt, pepper. Durum flour, eggs, spinach, semolina.

Cheese in Egg Pasta (square)
Ricotta, Parmesan, mozzarella, salt, nutmeg, pepper.
Durum flour, eggs, semolina.

Crab & Artichoke in Lemon Herb Pasta (square)
Artichokes, crab, ricotta, Parmesan, chives, lemon, salt, pepper.
Durum flour, eggs, lemon, scallions, Italian parsley, semolina.

Lemon Ricotta in Lemon Pasta (large square)
Ricotta, lemon, Parmesan, salt, sugar. Durum flour, eggs, lemon, semolina.

Porcini Mushroom in Thyme Pasta (square)
Mushrooms, ricotta, Parmesan, Port, porcini, garlic, salt, pepper, porcini powder. Durum flour, eggs, thyme, semolina.

Porcini & Truffle in Egg Pasta (square)
Mushrooms, porcini, ricotta, olive oil, garlic, Parmesan, breadcrumbs, porcini powder, Port, truffle essence, salt.
Durum flour, eggs, semolina.

Spinach, Ricotta & Mozzarella in Spinach Pasta (square)
Spinach, ricotta, mozzarella, parmesan, garlic, salt, mace, pepper. Durum flour, eggs, spinach, semolina.

Sweet Onion & Red Chard in Sweet Red Pepper Pasta (oval)
Red chard, Parmesan, onion, ricotta, leeks, Monterey Jack, salt, mustard, pepper. Durum flour, eggs, sweet red peppers, semolina.

FRESH RAVIOLI (CONTINUED)

VEGAN OPTIONS

Mushroom and Caramelized Onion (square)
Mushrooms, onion, vegan breadcrumbs, extra virgin olive oil, garlic, salt, pepper. Durum flour, water.

Roasted Artichoke & Spinach (oval)
Artichokes, spinach, extra virgin olive oil, fresh thyme, chile flakes, vegan breadcrumbs, salt, pepper. Durum flour, sweet red peppers, semolina.

TORTELLINI & TORTELLONI

Cheese Tortellini in Egg Pasta
Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, pepper. Durum flour, eggs, semolina.

Tri-Color Cheese Tortellini in Egg, Sweet Red Pepper & Spinach Pasta
Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, pepper. Durum flour, eggs, spinach, red pepper, semolina.

Cheese Tortelloni in Egg Pasta
Parmesan, ricotta, Asiago, Romano, breadcrumbs, salt, nutmeg, pepper. Durum flour, eggs, semolina.

Wild Mushroom Tortelloni in Egg Pasta
Mushrooms, parmesan, Pecorino Romano, breadcrumbs, porcini, garlic, salt, porcini powder, pepper. Durum flour, eggs, semolina.

GNOCCHI

Traditional Gnocchi
Potato flakes, eggs, potato flour, flour, durum flour, salt.

Flavored Gnocchi
Choose from: Spinach • Roasted Garlic • Scallion • Lemon
Potato flakes, eggs, potato flour, flour, durum flour, (spinach, garlic, scallions or lemon), salt.

| PASTA TYPE | QTY PER LB |
|---------------------------|------------|
| Large Ravioli | approx 15 |
| Regular Ravioli | approx 30 |
| Round Ravioli | approx 31 |
| Half-Moon | approx 39 |
| Tortellini | approx 144 |
| Tortelloni | approx 58 |
| Gnocchi | approx 88 |

FRESH SAUCES

Alfredo Sauce
Cream, Parmesan, milk, salt, white pepper.

Arugula & Parsley Pesto
Arugula, olive oil, almonds, parsley, lemon juice, capers, garlic, salt, pepper. VEGAN

Creamy Truffle Sauce
Milk, cream, Parmesan, dried Boletus mushroom, truffle peelings, salt, truffle essence, white pepper.

Marinara Sauce
Tomatoes, onions, carrots, celery, red wine, olive oil, fresh basil, salt, pepper. VEGAN

Roasted Tomato Arrabbiata Sauce
Tomatoes, olive oil, garlic, chile flakes, salt, pepper. VEGAN

Sauce is delivered once per week, either Friday or Saturday, depending on your local delivery day. Orders must be placed by noon Tuesday.